- 3. (Amended) The method of Claim 2, wherein said reprocessed dough [batter] is held at said second temperature until said reprocessed dough [batter] is added to said new batch of dough in a ratio of approximately 1.3:1.
- 4. (Amended) The method of Claim 1, wherein said [hot] water is added to said [dough reworks] rework dough at a temperature in the range of about 80 degrees Fahrenheit to about 110 degrees Fahrenheit.
- (Amended) The method of Claim 4, wherein the temperature of said [hot]
 water is between approximately 90 and 105 degrees Fahrenheit.
- 9. (Amended) The method of Claim 8, wherein said catalyst [preferably] comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.

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- 10. (Amended) The method of Claim 1, wherein said batch of reprocessed [batter] dough includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.
- 12. (Amended) The method of Claim 11, wherein said second temperature is [preferably] about 40 to 50 degrees Fahrenheit.
- 13. (Amended) The method of Claim 12, wherein said second temperature is achieved by the steps of :

pumping said reprocessed dough [batter] to a heat exchanger;

cooling said reprocessed dough [batter] in a controlled manner from said initial temperature to said second temperature in approximately 30 minutes.

14. (Amended) A catalyst for [the reuse of rework] use in a dough [produced during] for the production of baked goods [to produce a reprocessed batter] comprising:

dextrose[,];

sugar[,];

wheat gluten[,]: and

an enzyme [and a carrier];

wherein the catalyst when mixed with a rework dough produces a reprocessed dough which includes a substantial portion of the rework dough.

- 16. (AMENDED) The catalyst of claim 14, [wherein said] <u>further comprising a</u> carrier [is selected from the group consisting of flour and soy].
- 17. (AMEDNED) The catalyst of Claim [16] 14, wherein said catalyst [preferably] comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine[, and 8-12% of flour by weight].
- 18. (AMENDED) The catalyst of Claim [16] 14, wherein about 20 pounds of said catalyst [preferably] comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine[, and 2 pounds of flour].

The following are proposed new claims.

27. (NEW) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:

providing a rework dough;

adding water at a first temperature and a catalyst to said rework dough;

mixing together said rework, said catalyst, and said water to form a

reprocessed dough; and

adding said reprocessed dough to a new dough.

- 28. (NEW) The method of Claim 27, further comprising the step of cooling said reprocessed dough to a second temperature in a controlled manner with regards to time and rate.
- 29. (NEW) The method of Claim 28, wherein said step of cooling includes the steps of :

pumping said reprocessed dough to a heat exchanger;

cooling said reprocessed dough in a controlled manner from said first temperature to said second temperature in approximately 30 minutes.

- 30. (NEW) The method of Claim 27, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.
- 31. (NEW) The method of Claim 27, wherein said batch of reprocessed batter includes approximately 33-38% said water, 58-62% said rework dough and 2-6% of said catalyst by weight.
- 33. (NEW) The catalyst of claim 16, wherein said carrier is selected from the group consisting of flour and soy.
- 34. (NEW) The catalyst of Claim 33, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.

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35. (NEW) The catalyst of Claim 33, wherein about 20 pounds of said catalyst preferably comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine, and 2 pounds of flour.

Dated: August 9 2007

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